

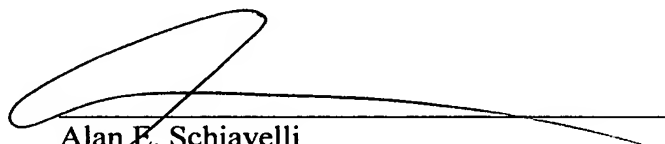
REMARKS

The foregoing amendments are respectfully requested prior to examination on the merits of this application. A marked up copy of the amended claims is attached.

To the extent necessary, applicants petition for an extension of time under 37 CFR 1.136. Please charge any shortage in the fees due in connection with the filing of this paper, including extension of time fees, to the deposit account of Antonelli, Terry, Stout & Kraus, LLP, Deposit Account No. 01-2135 (Case: 612.41024X00), and please credit any excess fees to such deposit account.

Respectfully submitted,

ANTONELLI, TERRY, STOUT & KRAUS, LLP

A handwritten signature in black ink, appearing to read 'Alan E. Schiavelli', is written over a horizontal line.

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3. (Amended) A method as claimed in ~~any one of the previous claims~~ claim 1,
wherein said volume of vegetable foam is solubilized by an aqueous fluid so as to
allow free pulling of said internal enclosure.

5. (Amended) A method as claimed in ~~any one of the previous claims~~ claim 1,
wherein the average size of the particles is below 5 mm.

6. (Amended) A method as claimed in ~~any one of the previous claims~~ claim 1,
wherein said vegetable foam comprises at least : a flour and/or a non-gelatinized
starch, a plasticizer, possibly another additive, a water content below 10 % and
preferably below 5 %.

9. (Amended) An installation as claimed in ~~any one of claims 7 to 8~~ claim 7, wherein
said vegetable foam particles have the following properties : thermal conductivity
ranging between 0.03 and 0.06 W/m.°K and at least partial solubility in an aqueous
fluid.

10. (Amended) An installation as claimed in ~~any one of claims 7 to 9~~ claim 7,
wherein said vegetable foam particles comprise at least : a flour and/or a
non-gelatinized starch, a plasticizer, possibly another additive, a water content below
10 % and preferably below 5 %.

11. (Amended) An installation as claimed in ~~any one of claims 7 to 10~~ claim 7,
wherein said space further comprises at least one of the following insulants : silicate
foam particles, aerogel foam particles, dry powders.

18. (Amended) A process for preparing a vegetable foam as claimed in ~~any one of
claims 16 or 17~~ claim 16, characterized in that the plasticizer used is glycerol whose
incorporation percentage ranges from 1 to 60 %, preferably from 10 to 40 % by

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weight.

19. (Amended) A process for preparing a vegetable foam as claimed in ~~any one of~~ ~~claims 16 to 18~~ claim 16, characterized in that the additives are pigments, fungicides, sugars, structuring agents, expanding agents, cellulose fibres, alcohols, whose incorporation percentage ranges from 0 to 99 %, preferably from 0 to 30 % by weight.

20. (Amended) A process for preparing a vegetable foam as claimed in ~~any one of~~ ~~claims 16 to 19~~ claim 16, characterized in that mixing, heating and expansion consist of baking-two-screw or single-screw extrusion at temperatures ranging between 10°C and 300°C, preferably between 20°C and 250°C.

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